

IKEA Cooking Demonstration, Complementary Recipe

Date:	Serving: 4	Cherry Clafoutis	
<p><i>Ingredients:</i></p> <p>1 x 300 g jar or tin cherries</p> <p>1 teaspoon butter</p> <p>3 medium size eggs</p> <p>50 g caster sugar</p> <p>100 g plain flour</p> <p>150 ml full cream</p> <p>100 ml milk</p> <p>1 teaspoon vanilla paste/essence</p> <p>1 rectangle IKEA ovenproof dish</p>		<p><i>Recipe:</i></p> <p>(1) Butter base and side of IKEA oven dish with soft butter.</p> <p>(2) Place the drain fruit in the dish.</p> <p>(3) Break the eggs in a medium size bowl and add sugar. Mix well then add the sifted flour and mix with hand whisk.</p> <p>(4) Then add and combine cream, milk and vanilla</p> <p>(5) Pour liquid over the fruit and place to bake in pre-warmed oven at 190 to 200°C for about 30 to 40 minutes (or until well set and lightly browned).</p>	
<p><i>Recipe Variation:</i></p> <p>In place of frozen pre-made pastry make your own short-crust pastry to line flan tin Use others filling than cherries fruits</p>		<p><i>Warming Up/Serving:</i></p> <p>Warm up clafoutis in oven or in microwave oven</p>	
<p><i>Glossaries:</i></p>		<p><i>Wine Recommendation:</i></p> <p>Serve with sparkling wine of Champagne</p>	